SPD516AU

Family	Dishwasher
Subfamily	Undercounter
Type	Undercounter traywasher
Crockery	Crockery; Cutlery; EN 600x400 trays; GN1/1 trays
Basket dimensions	500x500 mm
Control panel	Electronic
Rinse pump	HTR system
Wash pump	Standard
Power connection	400 V 3N~ / 12 A / 7,3 kW / 50 Hz
Product dimensions WxDxH	600x690x822 mm

Distribution

Industries	Hotels; Ristoranti / Catering; Bakeries / Pastry shops; Care facilities ; Catering; Commercial food services; Butcher shops / Delicatessens

Aesthetics

Led color	Green	**Serie**	Easyline

Technical Features

Trays number	7 x GN1/1; 6 x EN 600x400	**Max water hardness**	5°f - 3°dH
Water consumption per cycle	3,2 l	**Water inlet**	100-1000 kPa
Wash temperature (min-max)	60 °C	**Detergent load**	Yes, manual
Rinse temperature (min-max)	24 °C - 85 °C	**Rinse load**	Yes, manual
Water inlet	8°C	**Usable load height**	400 mm
Minimum water consumption per cycle	3,2 l	**Depth with open door**	1020 mm
Max. inlet temperature	60°C		

Programs

Programs	7 automatic programs; Self-cleaning programs; Cold water rinse program
Program options	Extra rinse; Clean water cycle
Program table	Easyline dishwasher and traywasher 500
Maximum basket/hour	60
Maximum dishes/hour	1080
Maximum glasses/hour	2160

Electrical Connection

Tank heating element power	2000 W	**Default connection**	6730 W
Boiler heating element power	6100 W	**Electrical connection option**	230 V 3~ / 19 A / 7,3 kW / 50 Hz; 230 V 3~ / 19 A / 6,8 kW / 50 Hz ; 230 V~ / 15 A / 3,4 kW / 50 Hz ; 230 V~ / 17 A / 3.9 kW / 50 Hz; 230 V~ / 20 A / 4,5 kW / 50 Hz ; 230 V~ / 22 A / 5,0 kW / 50 Hz; 400 V 3N~ / 12 A / 6,8 kW / 50 Hz
Wash pump power	700 W	**Plug**	No

Interface

Display	8 digit	**Cycle progress alert**	Yes
On/Off button	Yes	**End-cycle alert**	Yes
Rinse aid missing alert	Yes	**Manual diagnostic**	Yes
Detergent missing alert	Yes		

Construction

Tank	Deep drawn	**Rack guides**	Embossed
Construction	Double wall	**Filter**	5-stages filter system
Tank material	Stainless steel AISI 304	**Tank capacity**	11 l
Back panel	St/steel	**Boiler capacity**	6.5 l
Balanced door	Yes	**Boiler type**	Artmosferic boiler
Upper washing system	One washing and one split rinse spray arms, stainless steel	**Rumorosità**	Lpa 54,5 dBA
		Protection class	IPX4
		Adjustable feet	Yes
Lower washing system	One washing and one split rinse spray arms, stainless steel	**Drain max. height**	600 mm
Tank filter	Stainless steel		
Door gasket	On 3 sides		

Accessories Included

Dish basket	PB50D01	**Tray basket**	WB50T03
Cutlery basket	1x PHOOS04	**Water supply pipe**	In acciaio Watermark
Flat basket	1x PB50G02	**Drain pipe**	Yes - 2m

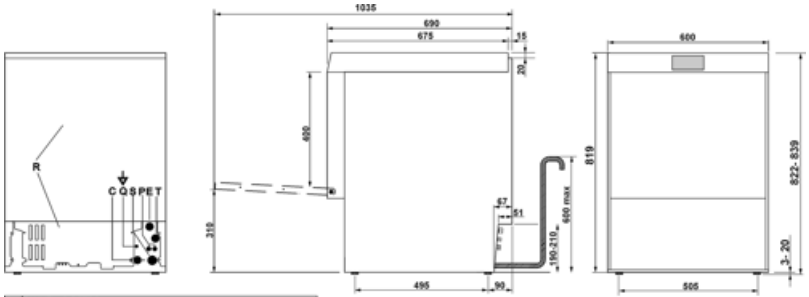
Grids	1 x PRF500

Equipments

Drain pump	Yes
Peristaltic detergent dispenser	Yes, electronic control
Peristaltic rinse-aid dispenser	Yes, electronic control
Chemicals level probe	Yes, optional KITSONLIV
Deafult chemicals dosing unit of measure	gr/lt
Rinse boiler Thermostop system	Yes - default
Wash tank Thermostop system	Yes
Wash pump soft start system	Yes
Stand-by system	Yes
Option for auto daily switch on	Yes, default OFF
Cycle counter	Yes
Break tank	Yes
Partial renewal of water in the tank and built-in drain pump	Yes
Water supply pipe diameter	16 mm
Drain supply pipe diameter	21,5 mm
Peristaltic detergent doser	Yes, manual
Peristaltic detergent doser	Yes, manual

Logistic Information

EAN code	8017709345389	**Net weight**	65.000 kg
Packed product dimensions (WxDxH)	990x660x700 mm	**Gross weight (kg)**	73.000 kg



R	PANNELLO RETRO LOWER BACK PANEL
Q	MORSETTO EQUIPOTENZIALE EARTH TERMINAL
P	TUBI POMPE PERISTALTICHE PERISTALTIC HOSES
E	CAVO ALIMENTAZIONE ELETTRICA ELECTRICITY SUPPLY CABLE
S	TUBO DI SCARICO DRAIN HOSE
T	ENTRATA CAVO DI ALIMENTAZIONE DOSATORE ESTERNO EXTERNAL DISPENSER POWER CABLE ENTRY POINT
C	TUBO DI CARICO FILLER HOSE

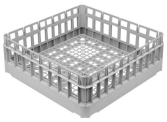
Compatible Accessories

KITDETKCC500

Kit for detergent (1l) and rinse storage (1l) for dishwashers 500x500

KIT-WG500

Support grid for tray washer, dim. (WxD) 500x500 mm

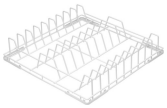


PB50G02

Universal basket in polypropylene 500x500

PHOOS04

4 compartments polypropylene basket for cutlery



WB50T02

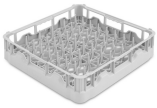
Wire basket for 5 trays 600x500

WH00S01

Wire insert for 12 small dishes

KITSONLIV

Probe level kit



PB50D01

Basket made of polypylene for 18 plates 500x500

PHOOS01

Single basket in polypropylene for cutlery

WB50PG5

Wire basket with flat bottom for 25 plastic glasses, max. H 230 mm, min.-max. Ø 36-95 mm, dim. (WxDxH) 500x500x260 mm

WB50T03

Wire basket for 5 trays 600x500

WS5

Underframe for glasswahsers 500mm

Benefit (TT)

Balanced door

Effortless opening and closing

Effortless opening and closing
The counterbalanced door is designed to ensure smooth and effortless opening and closing, providing high user convenience. Additionally, it can be locked in a halfway position, a particularly useful feature for promoting natural drying at the end of the workday, enhancing overall hygiene and preventing the buildup of residual moisture.

5-stage system

Deep cleaning and spotless washes with the patented filtration system

The innovative Smeg filtration system consists of 5 stages to completely eliminate all impurities: the 1st stage captures larger food residues; in the 2nd and 3rd stages, finer particles are captured at this filtration stage; the 4th stage features a pre-filtration grid to prevent debris from entering the tank and clouding the water. Finally, the last stage is designed to further protect the washing and draining pumps from any debris that may accidentally enter the tank during filter cleaning.
The presence sensor filter alerts if the filtration system is out of position, ensuring safe washes every time.

HTR System

Consistent temperatures and pressures for uniform and effective dishwashing

Thanks to the HTR system (High Temperature Rinse) and the presence of the atmospheric boiler combined with the Thermostop, the cold inlet water does not enter the boiler during rinsing, ensuring a constant temperature of 85°C. The HTR system keeps the water hot for deep sanitisation and quick drying, ensuring constant pressure for uniform and effective cleaning.

Moulded tank

Superior washing performance and enhanced cleaning convenience with molded tub bottoms and basket guides

Smeg dishwashers are designed with moulded tank and basket guides. The absence of sharp edges ensures an optimised wash flow, guaranteeing hygiene and impeccable cleaning performance. Furthermore, this innovative design simplifies machine cleaning, reducing the need for maintenance interventions.

Integral double skin

Thermal and acoustic insulation guaranteed

The double wall is designed to optimise energy efficiency by reducing heat loss and accelerating water heating, resulting in lower energy consumption and faster cycle start-up times. Additionally, it provides effective acoustic insulation, helping to reduce noise and ensuring a quieter, more comfortable working environment for the staff.

Drain pump

Partial water replacement during the wash cycle for clean and hygienic dishes

The standard drain pump, equipped with a partial water exchange system, ensures that the dirtiest water is automatically removed at every wash cycle. This mechanism allows for continuous renewal of the water used, ensuring that each phase of the washing process is carried out with clean water. The result is optimal dishwashing performance, with outstanding efficiency and an impeccable level of hygiene.

Soft-start system

Effective management of the washing pump to protect your glassware

The Soft-Start function initiates the wash cycle gently and gradually, progressively increasing the water pressure. This system has been designed to provide optimal protection for the most fragile items, such as crystal glasses, significantly reducing the risk of chipping or damage. At the same time, it ensures excellent cleaning performance, combining efficiency and safety in every wash cycle.

Euronorm

Compatibility with EN 600x400 mm trays

The 500x500 traywashers offer great versatility, with the ability to wash up to 6 Euronorm 600x400 mm trays. These features make the products extremely useful for a wide range of activities, such as pizzerias, bakeries, bistros, catering, restaurants, and cafés.